

Southern style basmati rice |

Recipe for 12 tapas

Description

This is another style of spiced rice very common in southern India.

Ingredients

For the rice preparation

- 400 Gr Basmati rice
- 150 Gr White onion
- 2 Clove(s) Garlic
- 1 Tsp Fresh ginger
- 2 Tsp Lemon zests
- 1 Leaf(ves) Bay leaf
- 900 Ml Chicken stock
- 1 Pinch(es) Saffron pistil
- 60 Ml Lemon juice
- 30 Ml Fresh cilantro

- Butter
- Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Start by rinsing the rice.

In a stock pot, bring the chicken stock to a boil and add the safran to infuse.

In an other pot, add the butter and cook the onion until it become soft and translucent. Add the garlic and ginger. Add the washed rice and fry in the butter for 1 minute before adding the chicken stock.

Bring to a boil, lower to a simmer and cook for 10 minutes.

After 10 minutes, cut the heat, place a lid on top and let the rice rest for 10-15 more minutes to absorb all the remaining liquid.

Afterwards, add the lemon juice and zest to the dish and mix. Adjust the seasoning with salt and pepper.

Bon appétit!